

SPICY BUTTER FROM HANS PETER FINK



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Can be frozen and defrosted without loss of quality





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easy

INGREDIENTS FOR 530 G

125 g	QimiQ Classic, room temperature
230 g	Butter, softened
50 g	Olive oil
1 tsp	Garlic, finely chopped
	Worcestershire sauce
1 dash	Tabasco sauce
1 tsp	Curry powder
1 tsp	Sea salt, as required
30 g	Mixed herbs, finely chopped

METHOD

- 1. Whisk the QimiQ Classic smooth.
- 2. Add the butter and whisk with a hand mixer until smooth.
- 3. Add the remaining ingredients, mix well and season to taste.